
A WORD FROM VICKI MAYELL (PRESIDENT)

Dear Members

We are coming up to our AGM which is open to members wishing to go onto the Board. All positions will be open. If you are interested, please contact Janice Sala who will coordinate your nomination form. We are looking for people to contribute and assist on industry decisions and events we currently undertake. All industry members wishing to both improve and mentor going forward would be welcomed.



As an industry body and with the issues facing our industry, we look for support and information to assist other members. The industry faces many difficulties and assisting them is both beneficial to the industry and the operator to maintain a healthy business.

Regards

Vicki Mayell
President Catering Institute of Australia (WA)

Entries for the **Gold Plate Awards 2025** have closed, and judging has commenced.

The caliber of entries is exceptional, showcasing the dynamic nature of the hospitality industry. Preparing for the mystery visit of the judges can really bring staff together, so ensure your staff have looked at the judging forms so they know what to expect.

Celebrating excellence and education in the hospitality industry, that's what the Gold Plate Awards are all about



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Hospitality Sector Faces Skills Shortage Amid Cost-of-Living Challenges

The Australian hospitality industry is grappling with a severe shortage of skilled workers, including chefs, bakers, pastry cooks, and waitstaff. Demand for skilled workers in the sector are growing. Businesses are struggling to attract experienced staff, with some forced to reduce operating hours. Job vacancies remain high compared to pre-pandemic levels, despite a slight decline over the past year.

Industry leaders are calling for government incentives to support training opportunities for hospitality roles, similar to initiatives in other sectors. Subsidies for apprentices and trainees could help address the skills gap and encourage more people to join the industry. Very few courses are funded and eligibility for a funded hospitality course is available only to those that are unemployed or under-employed (working less than 20hours)

Adding to the challenges, the cost-of-living crisis has led to reduced consumer spending, making it even harder for businesses to thrive. Experts emphasise the importance of engaging staff to build trust with customers and create welcoming environments.

Have you experienced these issues in your business? Let us know how you have been impacted and what would you like to see happen for the industry?



Are you looking to upskill your staff? If you are interested below is a sample on what is on offer at a number of training institutions. If you would like recommendations call Vicki at the Catering Institute.

Funded Hospitality Course – SIT30622 Certificate III in Hospitality (Food Beverage)

Work Ready Program, 26-week course for those wanting to work as bar or functions attendants. Concession Fee \$288. Non-Concession Fee \$972.00. Course is eligible for Targeted fee-relief

Funded Hospitality Course – SIT50422 Diploma of Hospitality Management (Food & Beverage)

Work Ready Program, 52-week course for those wanting to work as a Banquet or Function manager, Restaurant Manager, Bar and Café Manager, Club Manager, Motel Manager, Unit Manager (Catering Operations). Concession Fee \$612. Non-Concession Fee \$2065.50. Course is eligible for Targeted fee relief.

Pork Star Event – Mon 26th May 2025 – held at Niew Ruin

Robin and I attended the Annual Pork Star event at NIEW RUIN located at 12 Norfolk Street Fremantle on Monday 26th May 2025. The young and brilliant team of Young Chefs prepared several versions of pork.

Blaze and her team surprised the guests with a range of options that can be prepared from a whole pig.

The Dishes included:

Canapes

- Pig mac and cheese
- Bacon with steamed egg
- Ear Crackers



Tasting plates

- Warm house-made sourdough, pork butter, pork skin Bolognese
- Gougere, Comte custard, retied sow coppa
- Pate en croute, pork pistachio, Madeira jell
- Pork bitterballen, spiced prune mustard



Served with a beautiful Voyager Estate Coastal Chardonnay 204 and First Drop VIVO Arnesis 2023.



For mains, we were served

- Autumn vegetable salad, juniper vinaigrette
- Pork bone consommé "Dome Dore" truffle, celeriac, butter puff pastry



Followed by

- Pigs trotters a la Pierre Koffmann, Paris mash and pork jus and a City Farm Leaf Salad.

Paired with First Drop Moderno Barbera 2022 and Oates Ends Tempranillo 2022.

Dessert

- Lemon Tart and a special range of Jelly and cream

The team from NIEW RUIN did an excellent job of using a whole pork carcass.

Vicki Mayell



Hospitality Events – Western Australia

GOOD FOOD AND WINE 2025 - 18 – 20 JULY 2025 | PCEC

Get ready for a flavour-filled adventure—Perth's most mouthwatering event returns in 2025!

From fiery chilli sauces to pungent cheeses, and from the delights of Margaret River to the treasures of the Barossa, we search the country for the tastiest and most exciting products to showcase in one incredible location.

Enjoy live cooking demonstrations by renowned chefs and beloved food icons, and connect with the creators to sip, savour, and shop their delectable goods.

<https://goodfoodshow.com.au/perth/>



SHINJU MATSURI – 23 AUGUST TO 7 SEPTEMBER 2025 | BROOME

Shinju Matsuri, meaning "Festival of the Pearl," is Broome's annual celebration of its rich multicultural and pearling heritage. Held over **16 days from August 23 to September 7, 2025**, this vibrant festival showcases the fusion of cultures that shaped Broome's history, with a strong focus on local seafood and cuisine.

Festival Highlights:

- **Opening Ceremony & Float Parade** – A lively kickoff featuring performances, a traditional "Waking of Sammy the Dragon" ritual, and a colorful parade through Chinatown.
- **Carnival of Nations** – A showcase of Broome's diverse cultural influences through music, dance, and food.
- **Sunset Long Table Dinner** – A stunning beachfront dining experience on Cable Beach, featuring gourmet dishes crafted by top chefs.
- **Chinatown Feast** – A bustling street food event celebrating Broome's culinary scene.
- **Floating Lanterns Matsuri** – A breathtaking evening where lanterns are released onto the water, creating a magical spectacle.
- **Art Awards & Exhibitions** – A platform for local artists to display works inspired by Broome's unique landscape and heritage.

Shinju Matsuri is a sensory feast, blending **food, art, music, and storytelling** to honor Broome's past while celebrating its present. You can explore the full event lineup [here](#). Let me know if you'd like details on specific events

1. www.visitbroome.com.au 2. www.shinjumatsuri.com.au 3. www.westernaustralia.com

Hospitality Events – Australia

Cake Bake & Sweets Show – 4 & 5 July 2025(MCEC)

The Cake Bake & Sweets Show, the ultimate event for passionate home bakers! Organised by GL Exhibitions—a renowned global leader with 15 years of expertise in planning conferences, exhibitions, and diverse events—this showcase exemplifies exceptional standards in event management. With a steadfast commitment to excellence, GL Exhibitions has earned its reputation as a trusted name in the industry.

WineTech 21 – 23 July 2025 (Adelaide Convention Centre)

Experience three incredible days in one convenient location, featuring top suppliers, insightful educational sessions, and leading industry organizations.

****Connect With Your Industry****

Strengthen relationships with existing suppliers, discover new partners to enhance and grow your business, or catch up with industry friends. With a mix of exhibitions, conferences, and networking opportunities, there's plenty of time to reconnect and collaborate.

****Discover New Products & Suppliers****

Explore a diverse range of world-class suppliers and products, both from Australia and internationally. Source essential supplies and find business-supporting partners for every need, including production, storage, management, marketing, and services.

****Learn From Industry Leaders****

Attend premier conference sessions and engage with exhibition floor discussions to gain valuable insights from innovators and thought leaders. Use this time to empower yourself and your team with knowledge that drives business growth.

Fine Food Australia 8 – 11 September 2025 Sydney

Fine Food Australia 2025 is the country's premier trade event for the foodservice, hospitality, and retail industries. It will take place from **September 8–11** at the **ICC Sydney, Darling Harbour**.

This event brings together thousands of industry professionals, offering a marketplace for sourcing new suppliers, discovering innovations, and staying ahead of trends. It features **12 product categories**, including **Meat & Seafood, Dairy, Bakery, Catering Equipment, Retail Technology, and Packaging**.



Attendees can explore **live industry competitions, educational sessions, and networking opportunities**, making it a valuable event for professionals looking to connect and gain insights into evolving consumer tastes. Given your expertise in hospitality communications and partnerships, this could be a great opportunity to engage with industry leaders and showcase expertise.

The general public are not permitted to attend this event. All registrations are subject to approval by the event organiser, and proof of industry involvement may be requested.

1. [Finefoodaustralia.com.au](https://finefoodaustralia.com.au)
2. lccsydney.com.au

HOSPITALITY EVENTS – THE WORLD

Seoul Food & Hotel | June 10-13 2025, | Seoul, South Korea

With over 53,305 trade visitors and 1,605 exhibiting companies from 51 countries, this event showcases the best in food and hospitality across a 76,121 sqm exhibition area. It's an essential event for businesses seeking to expand into the Korean market and beyond.

<https://seoulfoodnhotel.com/main/main.php>

HostMilano, 17-21 October 2025, fieramilano (Rho)

HostMilano is the world exhibition dedicated to the catering and hospitality sector; an international hub active all year round that brings professionals together, constantly monitors all the sector's supply chains and consumer styles, presents in-depth analysis of current issues, best practices, international scenarios, produces news and global observatories, organises webinars and events all over the world.

<https://host.fieramilano.it/en>



World Chefs Congress 16 – 19 May 2026

Get ready for Worldchefs Congress & Expo 2026, taking place **16–19 May 2026** in Newport, Wales. This edition's theme, 'Pasture, Passion, Plate,' celebrates the journey of food from its origins to the final dish and highlights how food connects us all—from farm to fork, across borders and cultures.

Network and expand your professional bonds with the most influential culinary body worldwide. Don't miss out on this global event that contributes to the shaping of future food.

1. <https://www.worldchefscongress.org>



The **Australian Institute of Food Safety (AIFS)** offers a variety of food safety courses that are nationally recognized and accepted by Health Inspectors. Here are some of the key courses:

1. **Food Safety Supervisor:** This course is designed for individuals who are responsible for overseeing food safety in their workplace. It covers essential topics such as food handling, storage, and preparation to ensure compliance with food safety regulations¹.
2. **Food Handler Course:** This course is recommended for all food workers and provides fundamental knowledge on how to handle food safely. It is designed to meet federal requirements for food safety training¹.
3. **Food Allergen Management:** This course is aimed at food handlers who wish to enhance their knowledge in managing food allergens. It covers topics such as identifying allergens, preventing cross-contamination, and managing allergen-related incidents¹.
4. **NSW Recertification:** Approved by the NSW Food Authority, this course is for food workers who need to renew their Food Safety Supervisor training¹.
5. **Food Safety Manager:** This in-depth course is designed for food business managers to ensure that food safety standards are met across their entire business¹.
6. **Introduction to Food Safety:** This entry-level course teaches the basic skills and knowledge needed to handle food safely¹.

Most AIFS courses can be completed online in just a few hours and include complimentary AIFS membership¹. The courses are fully compliant with Standard 3.2.2A and are trusted and recommended by the Australian food industry¹.

1. <https://go.foodsafety.com.au/>



Workplace Fun Can Transform Hospitality—Yes, really. And It's Free.

By Paisley Madison, Manager, Healthy Mind Menu

Hospitality is one of the most vibrant industries out there—but let's be honest, it can also be one of the toughest.

The long hours, demanding customers, and unpredictable rosters can leave even the most passionate hospo workers feeling drained. It's fast-paced and people-focused, but behind the smiles and service, many are running on empty.

At Healthy Mind Menu, we've been hearing this for years. So, we Teamed up with Edith Cowan University (ECU) to dig deeper. Together, we conducted research into mental health and wellbeing challenges facing hospitality workers in WA. Through a literature review, focus groups, and a sector-wide survey, we got the data—and the stories—to back it up.

What we found confirmed what many already feel: emotional labour, customer abuse, bullying, job insecurity, and a lack of work-life balance are wearing people down. Survey results revealed high work

But here's the good news: there are practical, powerful ways to turn things around—and they don't have to cost a thing.

The research identified key factors that support positive wellbeing outcomes. These include supportive co-workers, strong leadership, a sense of fairness, professional pride, and yes—*workplace fun*. Creating a culture where people feel safe, proud and even enjoy themselves at work can be a game-changer.

Fatima, a HR Manager with over 18 years of experience in the hotel sector, recently completed our free online mental health training and said:

"... it was very relevant to some of the situations that we're facing at the moment within the hotel space ...I very much could apply the learnings to the hotels currently."

She especially valued the content addressing bullying—an area often glossed over in official policies.

"... talking about bullying and the impacts that that can have on a person is always important. We have loads of policies and procedures around that, but you know a policy doesn't actually translate to what can happen from a mental health perspective to a person who's actually encountering situations like that... A policy will dictate what you do to handle it, but it doesn't actually talk to you about what the effects are... I liked that."

That's why we're working closely with ECU and wellbeing experts like our board member and psychologist Chris Harris to design free, practical resources that actually make a difference. Our free online training courses and **Mental Health First Aid (MHFA) courses** are tailored specifically for hospitality. They're designed to empower teams, reduce stigma, and create a more connected workplace.

If you're in the industry—venue owner, manager, team leader, or front-line staff—check out our tools and training at healthymindmenu.org.au. A little bit of support (and a bit more fun) can go a long way.

Because when our people are thriving, so is our industry.



SPOTLIGHT – ALAN DESOUZA, OPERATIONS MANAGER BAILEY BREWING CO.

From Commis chef to Operations Manager



Coming from Indian origins, with such a rich food culture, cooking has always been my passion. It all began in Dubai with my first job as a Commis 3 at the Fairmont 5-star Hotel. I got to see a new world of glitz, glamour and fine dining. Produce being flown in from all over the world: oysters from France, meats from Australia, some amazing fruit and veg and some very expensive caviar. In the first few years I got to learn the basics, and that's where I met my next employer, Jason Artherton, who took me to London to work at his first standalone restaurant Maze by Gordon Ramsay. That was a life changing experience in my career, which enabled me to push myself harder than any job and understand what it takes to be a Chef. Long hours, cooking at a near perfection level, giving your best every day and being under immense pressure

Leaving London and coming to Australia has opened new opportunities and experiences as a Chef. Great work life balance, and amazing local fresh produce which is every chef's dream. Perth has been home since 2006, and I have met and worked with some incredible chefs. I took on my first Head Chef job at Red Herring in Fremantle, then moved to 1907 Restaurant and Bar in 2011. This restaurant gave me the opportunity to express myself on the plate. We created magnificent dining experiences and had some good achievements in the industry, being awarded with 2 hats in the AGFG and winning a Gold Plate Award for Fine Dining and taking out The Premiers Award on the night.

After working at a few more place around Perth I am now at Bailey Brewing Co. since 2021. Since I have worked there, we have won multiple Gold Plate awards in the Best Breakfast, Best Brewery and Family Dining categories. This shows the hard work of our outstanding team, and we are proud to be recognised by the industry. We are also big supporters of our community and give back where we can by supporting charities like Pirateship foundation, Magic Coat and Breast Cancer Care WA.

I started as a Head Chef and moved up the ranks to become Executive Chef, managing Back of House operations for 3 venues. Just recently I was promoted to Operations Manager for one of the venues. Whilst the role is a whole new field, I am enjoying the challenge of learning new things and seeing things from a different perspective.

Few things about me

Obsessive compulsive about?

Whistling in the kitchen, that includes Steve Bailey (owner of Bailey Brewing Co.)

Inspirations and mentor (people):

Jason Atherton Executive Chef of maze (now chef Patron for Social restaurants UK)

His attention to detail and ability to run a smooth operation at that time was impeccable.

His knowledge far exceeds many chefs and training in his kitchen was such a pleasure.

Tony Williamson CEO Bailey Brewing CO.

His ability to keep the team motivated and engaged to reach the company values and goal is incredible. Working with him is rewarding and I am always looking forward to learning new things from him.

What do I love about this business?

It's all about the customers, and how they interpret their experience when they dine. I like how at Bailey Brewing Co. we are all about the family within the organisation and that reflects every day when we interact with our customers.

Lilydale – Bringing Quality to Every Plate

LILYDALE
FREE RANGE CHICKEN

The Catering Institute of Australia (WA) are delighted that Lilydale Free Range Chicken have once again come aboard as sponsors of the Gold Plate Awards 2025.

Lilydale Chickens is all about top-notch, free-range chicken that tastes amazing.

Lilydale stands behind the chefs and restaurants that put quality ingredients front and centre. Whether it's a simple weeknight meal or a gourmet feast, Lilydale makes sure every bite is delicious, responsibly sourced, and full of flavour.

Because great food starts with great ingredients—and that's something worth celebrating!



Supporting WA's Food Industry: Perth Markets Sponsors the 2025 Gold Plate Awards

Perth Markets is proud to partner with the Catering Institute of Australia as a sponsor of the prestigious Gold Plate Awards 2025. As Western Australia's central wholesale market for fresh produce, meat, and seafood, Perth Markets plays a vital role in supporting the state's food services industry

We connect food businesses with trusted wholesalers – many of whom have operated at the market for generations – sourcing premium-quality products directly from local and Australian growers. Whether you're running a restaurant, café, catering service, or institutional kitchen, Perth Markets is here to help your business thrive with fresh, reliable supply solutions.

Discover how we can support your success with access to the best in fresh produce and a community built on decades of industry expertise:

www.perthmarket.com.au

(08) 9456 9200

pmgl@perthmarket.com.au



Anchor Food Professionals – Exciting News!



THE ITALIAN KITCHEN RANGE, A PASSPORT TO INDULGENCE

You need quality cheese and cream products to give your Italian dishes an authentic taste that transports you with every bite.

Sounds good?

It's about to get even better.

From 26 May - 20 July, Anchor Food Professionals are giving their customers the chance to win a luxury trip for two to Italy, or one of ten \$1,000 Prezzy cards



All you have to do?

Buy from the Italian Kitchen range and upload your invoice on Anchor FP website: [Home | Win the perfect Italian escape with Italian Kitchen](#)

The more eligible products you buy, the more entries you earn – no minimum spend required.

One winner will take home the grand prize – a trip for two to Italy, including flights and accommodation.

Picture the scene: the ancient sights and culinary delights of Rome and the Amalfi Coast. Cobblestone streets, bustling trattorias and the irresistible aroma of melted cheese wafting from a nearby wood-fired oven. Delizioso!



CATERING INSTITUTE OF AUSTRALIA(WA) MEMBERSHIP

Join the Catering Institute today and become part of a vibrant community dedicated to excellence in the hospitality industry. As a member, you will enjoy exclusive benefits, including discounts to The Finalist Night and the Gala Event. These prestigious events offer unparalleled networking opportunities and celebrate the achievements of our industry's finest.

Join today as a Business or Multi-Business Membership. Entry fees already paid as a non-member will have the member discount credited. Or join as an individual member, as well as discounts to the Gala event, if you are interested in becoming a committee member this might be the right fit for you.

Plus, your membership fees may be tax deductible, making it a smart investment in your professional growth. Don't miss out on the chance to connect, learn, and thrive with the Catering Institute. Sign up now and be part of the future of hospitality!

For more information contact the Catering Institute of Australia (WA)

IMPORTANT CATERING INSTITUTE DATES

April to June 2025 – Judging of all entrants to the Gold Plate Awards

21st July 2025 – Finalist Awards Presentation Cocktail, Crown Resort



July to September 2025 – Round 2 Judging of all finalists of the Gold Plate Awards

27th October 2025 – Gala Event Gold Plate Awards – the ultimate night and presentation of the Gold Plates to winner for each category. To be held at Crown Resort. Bookings



Do you have an interesting story about your working life?

Or a story about your journey through the hospitality industry? Or maybe you have a funny tale.

Are you searching for someone to work in your restaurant or have a special upcoming event.

We would love to hear from you

Also, don't forget feedback or suggestions. Send contributions to info@cateringinstitute.com.au

GOLD PLATE AWARDS SPONSORS



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